

Red Beans & Sausage



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1 (1-pound) package Dry Red Beans

Cover Beans with water

add 1 diced Onion

add 1 diced Bell Pepper

2 lb. Sliced Sausage

1/4 cup sugar (yes sugar)

Seasoning: Red Pepper, Black Pepper, Salt.

Bring the beans to a rolling boil, lower heat, and simmer for 1-2 hours, until tender. Stir often (do not allow beans to burn on bottom of pot) and add water as needed. Beans should always be covered. Do not add salt to the beans until fully cooked

Keep them Juciey, add a little chopped Green Onion when serving

Serve over a little Rice with a side of Homemade Cornbread.

